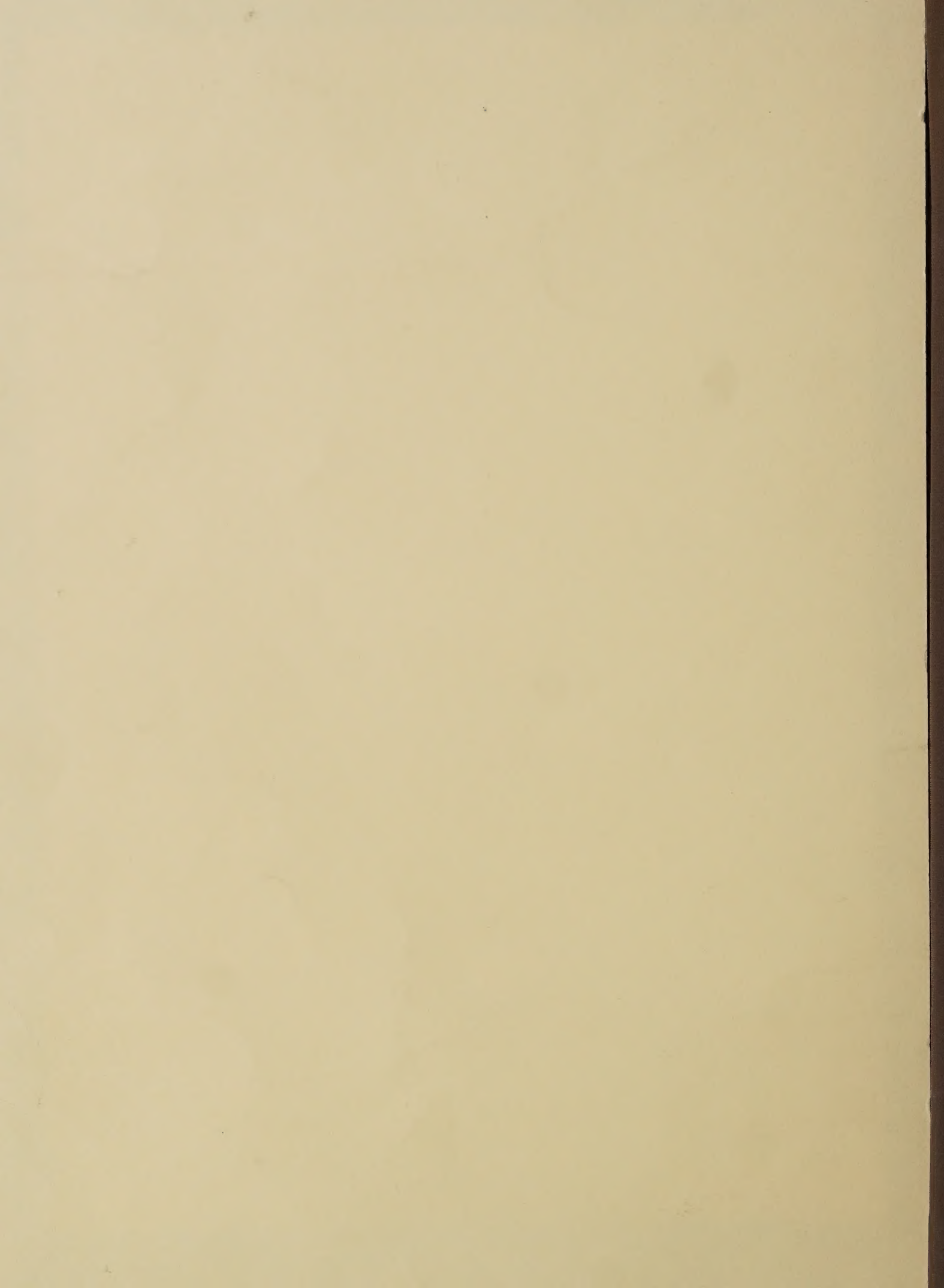


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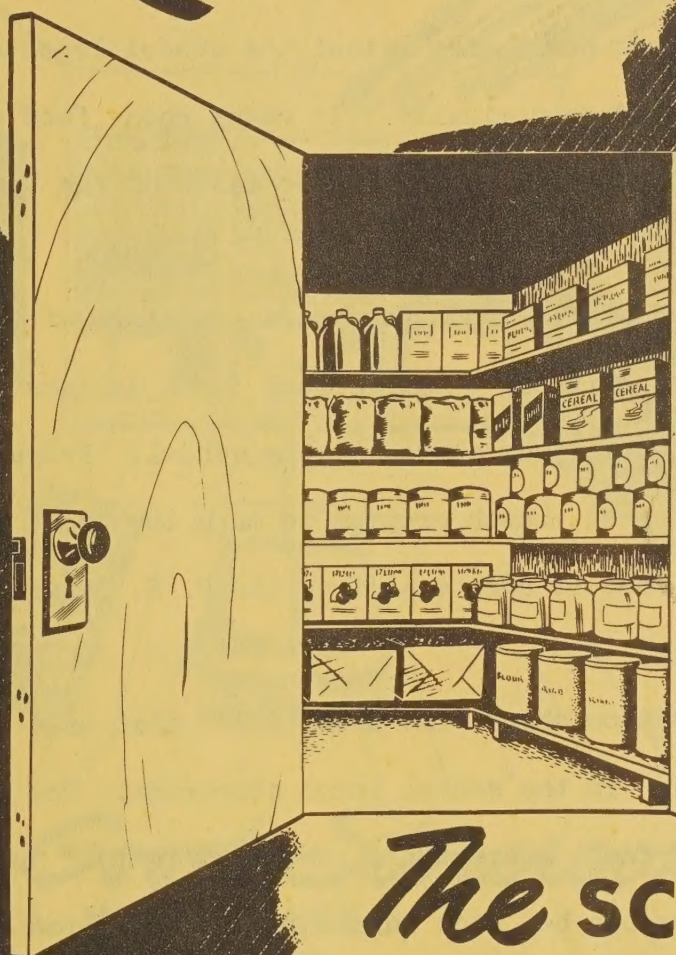
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A Look at



The SCHOOL LUNCH STOREROOM

U. S. DEPARTMENT OF AGRICULTURE
PRODUCTION AND MARKETING ADMINISTRATION

FOREWORD

Serving low cost well-balanced school lunches requires careful and efficient food management. Such management requires menu planning to make certain that the right kind of food is served. It includes careful food purchasing so that the school lunch dollars may be spent wisely and economically. It means good food preparation to preserve the nutritive value and the taste of the foods served to children.

Proper food storage and food care are part of good school lunch management. Without them, school lunch dollars may be lost through the waste of foods stored in the school. Proper food care will help your school lunch program to make the most of the food it buys and the food it receives from the U. S. Department of Agriculture.

This publication shows the principles that make for good storage practices in the school lunch storeroom. Not all schools have the type of ideal storeroom illustrated in this publication. But improvements can be made in existing facilities and careful storage practices can be followed. Extensive storeroom renovations can be included in future plans to enlarge your present lunchroom or to build a new one.

Washington, D. C.

June 1950

GOOD STORAGE

Saves FOOD • MONEY • TIME



A Good Storeroom

- 1 WELL VENTILATED
- 2 COOL AND DRY
- 3 RODENT AND INSECT-FREE
- 4 CLEAN, ORDERLY & WELL MANAGED

The ideal storeroom is located near the kitchen and has an outside door for convenient delivery of foods. Designed only for the storage of foods, it provides no space for mops, brooms, and cleaning supplies. These items are kept elsewhere.

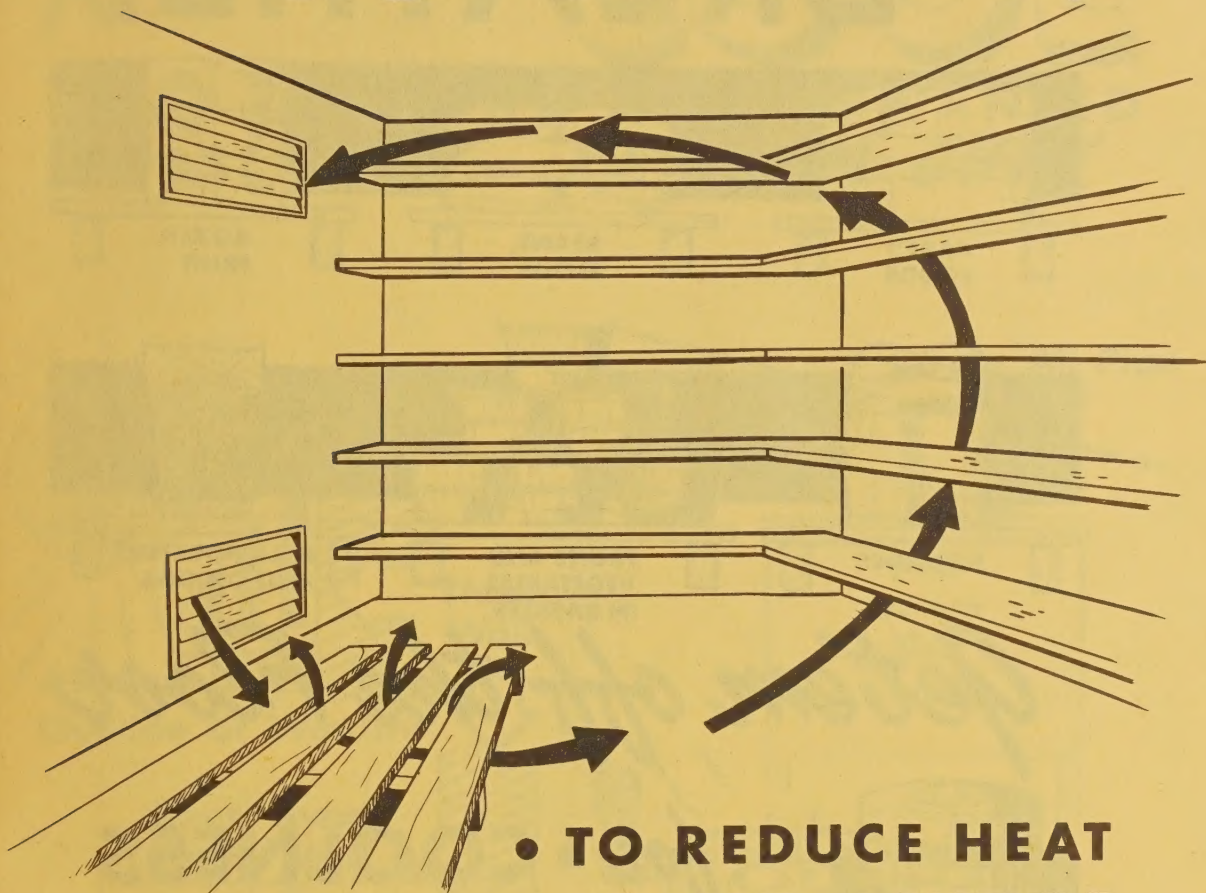
Give it the **AIR**

PROVIDE A WAY TO LET IT IN!



Ventilation is the most important single factor in dry storage. Let cool air in near the floor and warm air out near the ceiling. Wall vents are the best means for doing this but the other methods shown will do the job with varying degrees of efficiency. Door vents should not be used if door leads to a hot kitchen.

Put the Air **TO WORK!**



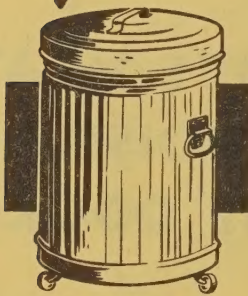
- **TO REDUCE HEAT**
- **REMOVE MOISTURE**
- **ELIMINATE ODORS**

Slatted floor racks, and a 2-inch air space between shelves and wall give the air a chance to circulate freely.

Let the Foods **BREATHE!**



Get'em off the Floor



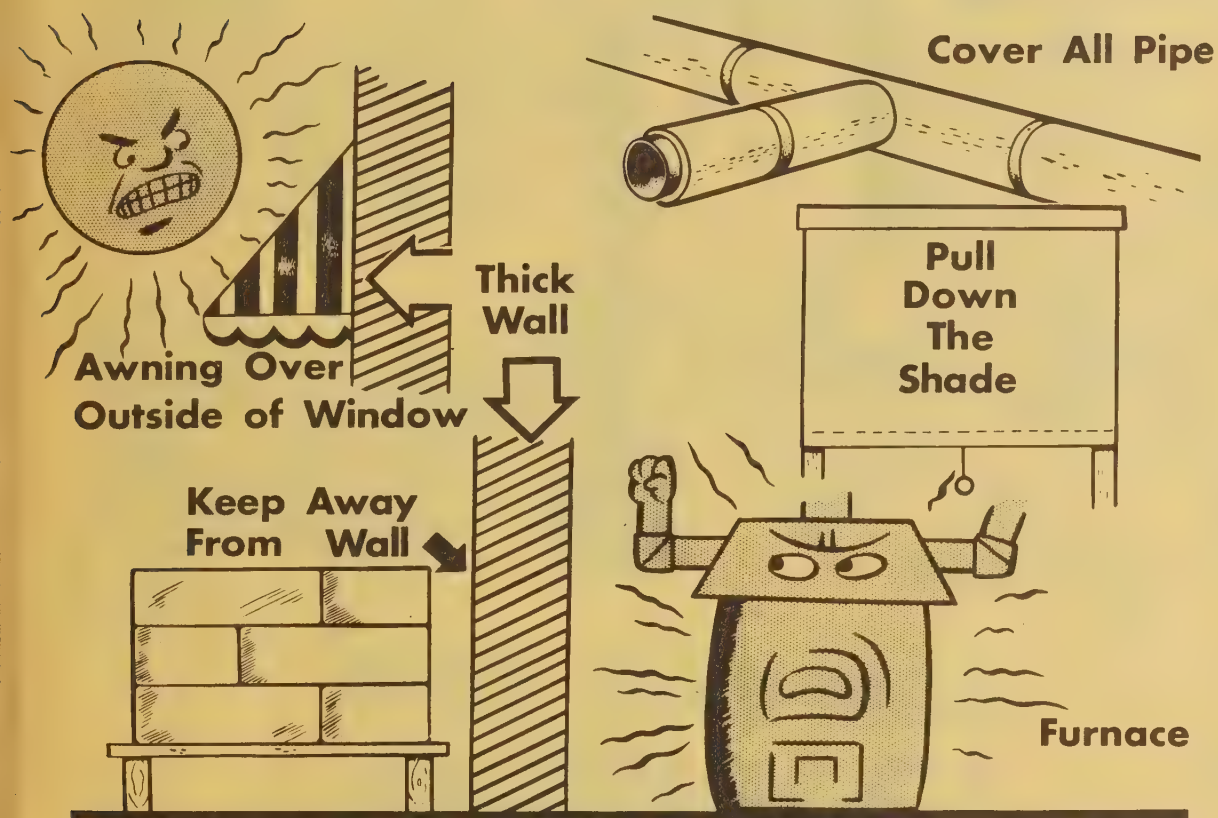
**FLOUR, SUGAR
OR BEANS**

for • **COOLNESS**
• **DRYNESS**
• **CLEANLINESS**

Foods need ventilation, too. Ventilation is aided by stacking the foods properly and using open containers, such as the leaf burner, for certain bulk foods. Off-floor storage prevents absorption of moisture. Current supplies of flour, sugar, and beans may be kept clean and moisture-free, and may be readily moved about if stored in galvanized cans equipped with dollies.

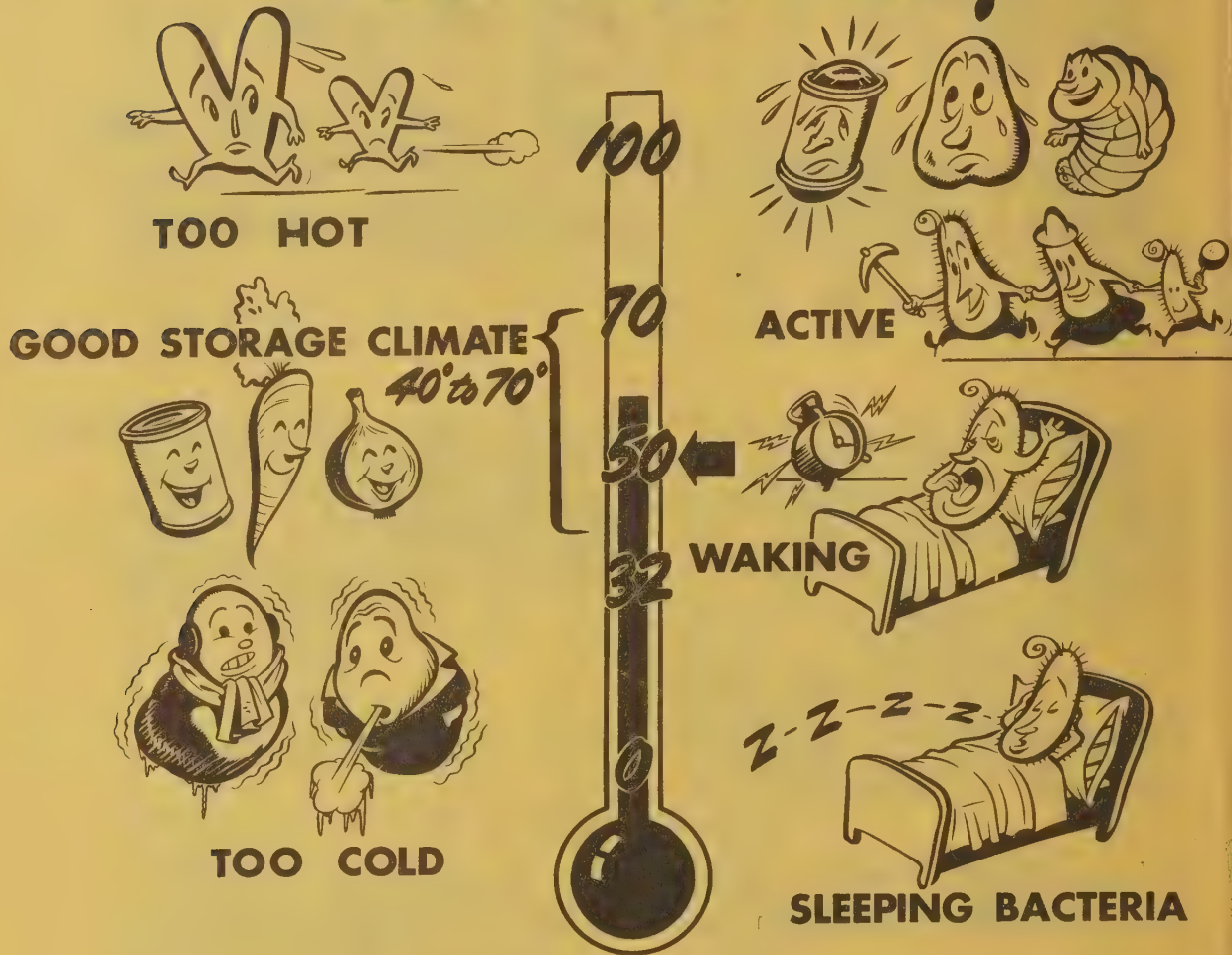
Keep the Storeroom **COOL**

HEAT and LIGHT ARE UNWANTED GUESTSKEEP'EM OUT!



Heat and light are major causes of quality deterioration and food spoilage. Awnings, drawn window shades, and thick or insulated walls are effective in keeping them out. Steam and hot-water pipes should be covered with asbestos to prevent heat radiation. Cold-water pipes should be covered to prevent sweating and dripping. Motors and compressors produce heat and have no place in the storeroom.

How's your TEMPERATURE?



KEEP IT COOL
but
NOT FREEZING

Proper temperatures are essential to keep foods in good condition. A thermometer in the storeroom, frequently checked, will indicate whether corrections are needed in storage conditions.

These are **ENEMIES!**



RAT & MOUSE

I GNAW my way around

Me too!

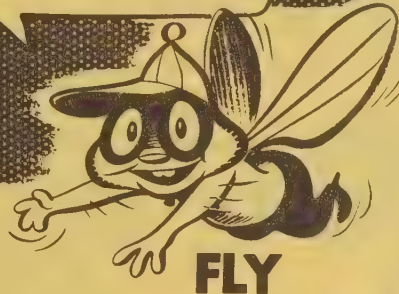
I breezed in
thru the open
window!

I've been here
longer than
you think!

They
carried me in!



WEEVIL



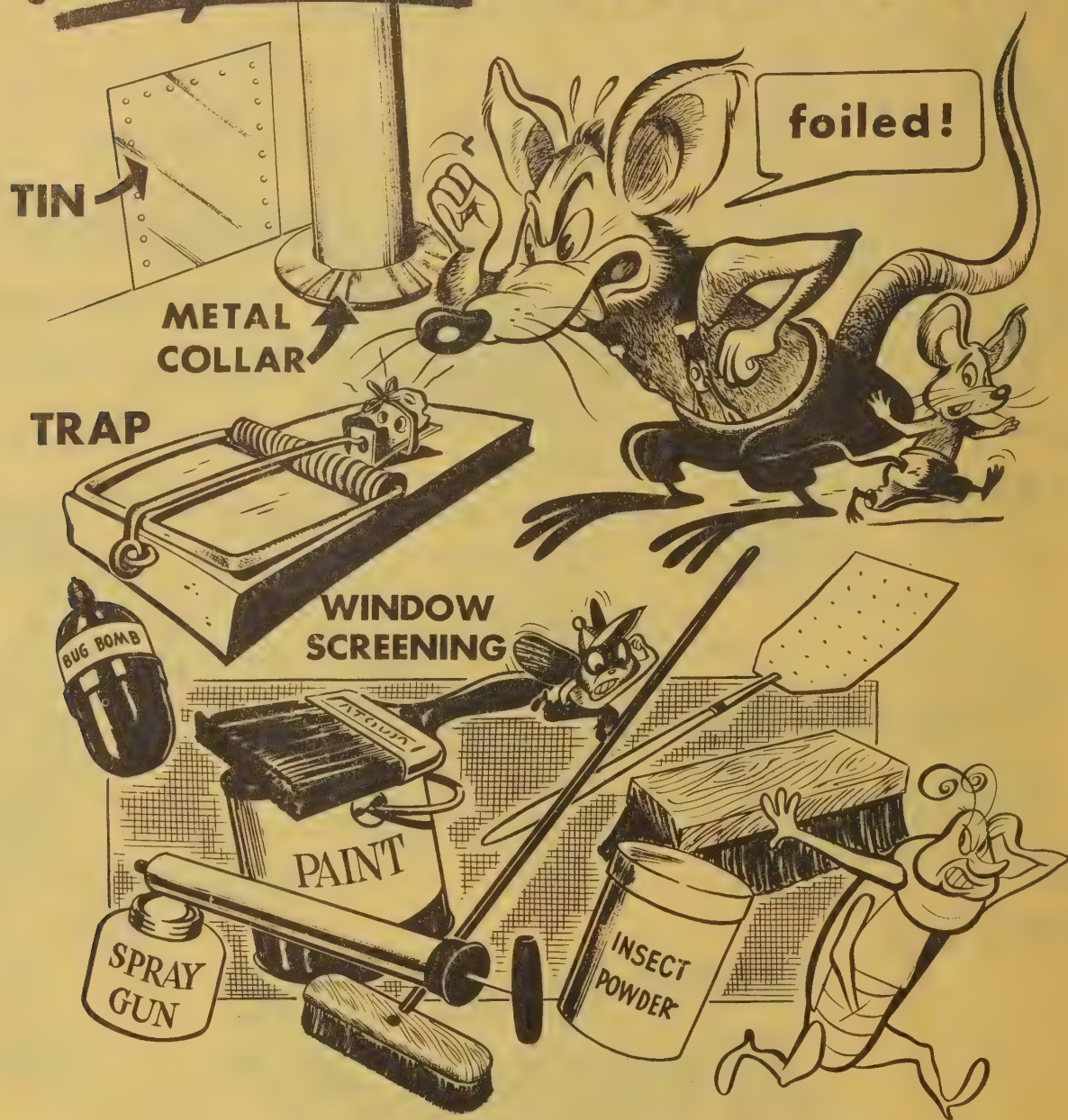
FLY



ROACH

**THEY GIVE YOU
TROUBLE!**

Keep 'em **OUT!**



Poisoned bait, powders, or sprays may be necessary to rid storerooms of pests. Use them only under the supervision of a trained person. Consult your State extension service or public health officials to learn what to use and what precautions to take. Vigilance and constant effort are needed to keep the storeroom free of rodents and insects.

USE US *or* LOSE US

We don't **IMPROVE** *with* **AGE**

3 TO 6 MONTHS	{ Flour Sugar Spices Rice Dry Milk Solids Macaroni Dry Beans-Peas Cereals (Corn Meal)
6 TO 12 MONTHS	{ Canned Fruits and Vegetables Honey Peanut Butter
1 WEEK TO 30 DAYS	{ Potatoes Sweet Potatoes Root Vegetables Onions
1 WEEK TO 10 DAYS	{ Oranges Apples Pears
WINTER MONTHS	{ Dried Fruits

Foods will not keep indefinitely in dry storage. Even canned and packaged foods will deteriorate in time. Use them within the time limits given—or sooner, if possible.

Look for clues to **SPOILAGE**



but
PREVENTION is BEST

Under the best of storage conditions, some foods will spoil. Inspect your food supplies carefully from time to time. When opening boxed and sacked foods, check them for signs of infestation or mold. When spoiled food is found, remove it promptly. Clean thoroughly the area where it was stored to prevent contamination of other foods.

Keep 'em
MOVING



HOARD

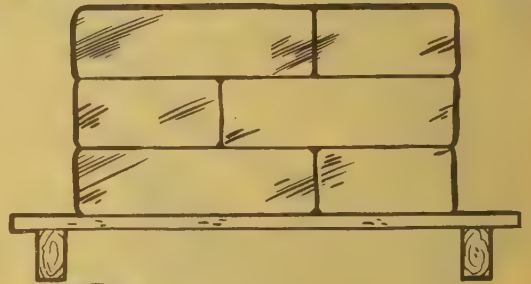
Fast-moving foods don't have a chance to spoil. They taste better, too.

Good **STORAGE** *CALLS FOR* *Good* **MANAGEMENT,** **TOO**

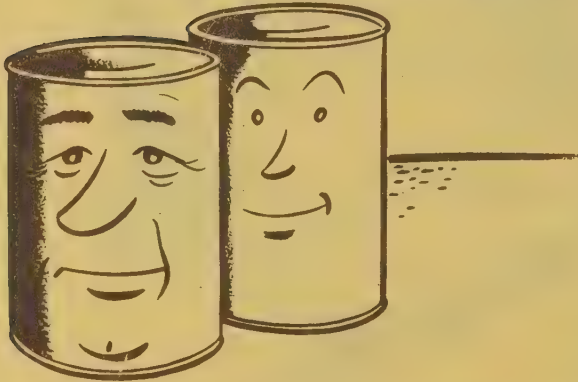
① Date Packages



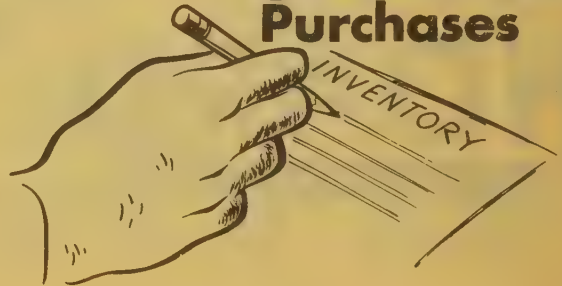
② Stack foods of a kind together



③ Place Oldest stocks out front - use them first!



④ Take Inventory monthly - Use it for Menu Planning - and as a guide to future Purchases



Know what foods you have in your storeroom and how long they have been there. Keep them moving in an orderly fashion, to prevent excessive stockpiling. Plan your menus so that each monthly allotment of Government-donated foods will be used up within the month.

Remember!

**Good Storage and
Proper Management
Means**

**BETTER
LOWER
MORE** Lunches at
Prices for
Children

